

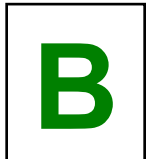


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALBERTO MEXICAN FOOD		DATE 4/18/2017	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 8/31/2017
LOCATION 1507 E MAIN ST, BARSTOW, CA 92311			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 1507 E MAIN ST, BARSTOW CA 92311			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:18 AM	TIME OUT 12:27 PM	FACILITY ID FA0002484	RELATED ID PR0012565	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 80

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	
In	N/O	1. Demonstration of knowledge; food safety certification			⊗	
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
Ⓢ		2. Communicable disease; reporting, restrictions & excl		4		
Ⓢ	N/O	3. No discharge from eyes, nose, and mouth			2	
In	N/O	4. Proper eating, tasting, drinking or tobacco use	+		⊗	
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used prop	+	⊗	2	
In		6. Adequate handwashing facilities supplied & accessib			⊗	
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
Ⓢ	N/O	N/A	9. Proper cooling methods		4	2
Ⓢ	N/O	N/A	10. Proper cooking time & temperatures		4	
Ⓢ	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reservice of food			2
Ⓢ			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION		OUT
24. Person in charge present and performs duties		1
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		1
27. Food separated and protected		1
28. Washing fruits and vegetables		1
29. Toxic substances properly identified, stored, use		1
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		1
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean		1
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		⊗
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities m		⊗
43. Toilet facilities: properly constructed, supplied, clea		1
44. Premises; personal/cleaning items; vermin-proofin		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		1
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		3
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		⊗
53. Impoundment		
54. Permit Suspension		



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Complied on 4/18/2017
Violation Reference -

Inspector Comments: Employee was observed placing on disposable gloves without washing hands with soap and warm water after handling bags of tortillas and other foods.

Hands must be washed with soap and warm water and dried with disposable paper towels prior to placing on disposable gloves. Corrected; employee washed hands with soap and warm water and replaced with new disposable gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Complied on 4/18/2017
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: The following cold holding violations were observed:

Raw shell eggs observed measuring 68 degrees in stainless steel pan on shelf across from grill.
Sour cream observed measuring 51 degrees in top of preparation refrigerator.
Guacamole with diced tomatoes observed measuring 52 degrees in top of preparation refrigerator.
Fresh salsa observed measuring 51 degrees in top of preparation refrigerator.

Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees. Items discarded, see VC&D.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Complied on 4/18/2017
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Employee observed wiping table at preparation refrigerator with soiled wiping towel.

Discontinue this practice. Store soiled wiping towel in sanitizer solution between uses. Corrected; wiping towel was placed in the sanitizer solution and table was cleaned with chlorine sanitizer measuring 100 ppm.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Employee in kitchen was unable to demonstrate knowledge on the minimum cooking temperatures and holding temperatures of potentially hazardous foods.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety. Provided education on minimum cooking and holding temperatures.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS**2**

Compliance date not specified
Complied on 4/18/2017
Violation Reference -

Inspector Comments: An open drink cup was observed on the preparation table in the front kitchen preparation area.

Discontinue eating or drinking where food is prepared to prevent cross contamination. Ensure to properly wash hands with soap and warm water after any eating or drinking prior to any food preparation or handling of clean and sanitized utensils. Corrected; cup was discarded.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS**2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Paper towel dispenser in preparation area observed empty.

Maintain dispenser stocked with paper towels.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Numerous wiping towels observed on front and back preparation surfaces.

Maintain soiled and used wiping towels in sanitizer solution between uses.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114244, 114245

Inspector Comments: Garbage and recyclables observed overflowing and liquid waste on ground in the outside garbage enclosure attracting many flies.

Waste must be removed as frequently as necessary to prevent a nuisance. Immediately have rubbish and recyclables removed and maintain lids closed.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

52. VC & D

POINTS**0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following items were voluntarily discarded due to being held out of safe temperature range:

Approximately 3 dozen raw shell eggs
Approximately 1 quart sour cream
Approximately 1 quart guacamole with diced tomatoes
Approximately 1 quart salsa

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



Public Health
Environmental Health Services

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IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments

B grade placard posted - do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour with a 1/2 hour minimum.

Request for Rescore Inspection provided.

Please Note:

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code Schedule of Fees. Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last graded inspections
- A score letter of "B" on two of the last three graded inspections
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Signature(s) of Acknowledgement

NAME: Sandy
TITLE: Manager